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Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE!

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THE PLATE LUNCH FOR WORKERS SERVED NEAR WORK STATIONS

Maintaining the demand for plate lunches at a high level contributes to the reduction of payroll costs and assists in placing the total operation on a profitable basis.

In general, most industrial feeding operations serve a plate lunch at a fixed price including entree, potato, vegetable, and/or salad, dessert and choice of beverage.

In order to sustain a wide interest in the plate lunch among the plant workers the following suggestions have proved practical:

I. Creating Good Will -

The supervising chef, managerial staff and the dietitian can create a great deal of good will among workers, who cannot go to the cafeteria, by being present at the plant serving station during the lunch period. They should also occasionally eat the plate lunch there rather than return to the cafeteria for their meal. The supervising chef should be encouraged to arrange his schedule so that several times each week he observes the food service. This not only points up to him possible improvements in food preparation, but also indicates to the worker his genuine interest in their welfare.

II. Food Handling Procedures -

Checking on food handling procedures is essential to improve the quality of food served in the plant such as:

1. Can holding time of food, from the time it leaves the central kitchen and until it reaches the plant customer, be reduced?
2. Is hot food served HOT and cold food served COLD?
3. Is allowance made for the additional cooking which will

(over)

take place during holding of food in insulated containers so that the food is the best possible texture and consistency when it reaches the customer?

4. Is special care taken to prepare hot vegetables as close to loading time as possible, so as to avoid deterioration in color and loss of flavor? Strongly flavored vegetables, such as cabbage, cauliflower, and turnips are among those to watch, especially leafy greens, such as spinach, easily mash down and lose color appeal.

III. Menu Planning -

1. Does attractive contrast of color appear in the plate lunches?
2. Are strong and mild flavor combinations planned to lend interest to the plate lunch?
3. Is at least a ten day rotating menu used to avoid monotony?
4. Are excellent standardized recipes used in the preparation of less popular entrees? A good hamburger, meat loaf, or meat ball can be sold if your customer has confidence in its trustworthiness.
5. Do you use special treats, (food cost permitting) such as chicken and turkey, for special holidays or occasions? Is advance publicity given for such special meals?
6. Are inexpensive accompaniments used, such as raw chopped onion with hamburger; tartar sauce with fish; mustard with frankfurters; horseradish with boiled beef?
7. Is testing of recipes encouraged? If not, one department to start off with is the salad department. First, assemble all salads of the day, and TASTE them. Perhaps, the cole slaw could be improved with chopped green peppers, or a touch of white pepper and celery salt; the salmon salad may need some lemon juice to set it off; the Chef's salad a touch of garlic used in the dressing. The development of standard salad recipes should be encouraged.

Frequent tasting by the managerial staff, supervising chef and dietitian, not only of salads, but of all items, produces extremely worthwhile results. After all, it is how the food tastes to the customer that keeps the REPEAT TRADE coming!

